

Sample Submission and Reporting Form

RAW MILK, PASTEURIZED DAIRY PRODUCTS AND CONTAINERS

Sample Collection:

Date: 02/27/18 **Time:** 09:30 **Collector:** Jeff Richardson
Temperature Controls: **Raw:** 36 °F **Processed:** 38 °F **Size:** Half Gallon
Processor/Distributor: MILKCO INC **ID#:** 37-

Sample Receipt:

Date: 02/28/18 **Time:** 07:45
Temperature: **Raw:** 1.0 °C **Processed:** 1.0 °C
Received by: Denise Richardson

Environmental Microbiology

Sample Group: ES022818-0150

SAMPLE INFORMATION				RAW AND PROCESSED DAIRY PRODUCTS				CONTAINERS		
Lab No	Code Date	Size	Description	Residual Phos	Inhibitor	Petrifilm Coliform Count	Petrifilm Aerobic Count	DMSCC	PRBC	PRCC
380	3-17	1/2 Gallon	Sealtest Chocolate	Not Found	Not Found	<1 EHSCC/mL	<250 EPAC/ml			
381	3-16	Half Pint	Sealtest FF Chocolate	Not Found	Not Found	<1 EHSCC/mL	<250 EPAC/ml			
382	3-13	8 Ounces	Sealtest 1% Chocolate	Not Found	Not Found	<1 EHSCC/mL	9,700 PAC/ml			
383	3-20	1/2 Gallon	Southern Dairies 36%	Not Found	Not Found	<1 EHSCC/g	<250 EPAC/g			
384	3-16	1/2 Gallon	Southern Dairies 40%	Not Found	Not Found	<1 EHSCC/g	<250 EPAC/g			
385	3-17	1/2 Gallon	Southern Dairies LF 1%	Not Found	Not Found	<1 EPCC/ml	<250 EPAC/ml			
386		3 Ounces	RT-O		Not Found		12,000 PAC/ml			
387		3 Ounces	RT-6		Not Found		12,000 PAC/ml			
388		3 Ounces	RT-9		Not Found		10,000 PAC/ml			
389		3 Ounces	RT-11		Not Found		14,000 PAC/ml			
390		3 Ounces	Reverse Osmosis		Not Found		620,000 EPAC/ml			
391	3-17	1/2 Gallon	Laura Lynn Nutrish 1% LF	Not Found		<1 EHSCC/mL				

CONTROLS:

PAC: 1 **Equip:** 0
Air Density: 2 /15 min **Diluent and NB:** 1/-
Incubation Temperature: 32.0 °C
Inhibitor Test Used: Delvo P5
Inhibitor Positive Control: Purple
Inhibitor Negative Control: Yellow

Analyzed By: Denise Richardson
Plating Date: 02/28/18 **Time:** 09:05
Temperature when Analyzed: 1.0 °C
Comment:

Approved By: Susan Beasley

